



**~Starters~**

<i>Hummas – Sundried Tomato, Spinach Garlic, Naan Bread</i>	\$7
<i>Harvest Cakes – Zucchini, Squash Flat Cakes, Peppercorn Aioli</i>	\$9
<i>Bruschetta – Mozzarella, Basil, Pomodoro Sauce, Garlic Baguette</i>	\$11
<i>Lobster Mac &amp; Cheese – White Cheddar, Herb Crumble</i>	\$11
<i>Seared Scallops - Sea Scallops, Baby Spinach</i>	\$12
<i>Crispy Calamari - Parsley, Chili Aioli</i>	\$13
<i>Soup du Jour – Prepared Fresh Daily</i>	\$4
<i>Classical French Onion Soup– 3 Cheese Garlic Crustini</i>	\$6
<i>House Salad – Mixed Field Greens, Tomato, Cucumber, Carrots, Croutons</i>	\$5

**~Entrees~**

<i>Angel Hair Pasta – Julienne Vegetables, White Wine Garlic Broth</i>	\$12
<i>Add Salmon \$12 Shrimp \$11 Grilled Herb Chicken \$8</i>	
<i>Rigatoni Bolognese – Classic Meat Sauce, Parmesan Cheese</i>	\$16
<i>Jumbo Lobster Ravioli – Lobster Meat, Sherry Cream Sauce</i>	\$34
<i>10 oz French Pork Chop – Yukon Mashed Potatoes, Vegetables du jour</i>	\$27
<i>16 oz Ribeye - Yukon Mashed Potatoes, Vegetables du jour</i>	\$46
<i>8 oz Filet - Yukon Mashed Potatoes, Vegetables du jour</i>	\$45
<i>Walleye Pike –Haricot Verts, Walnut Butter, Wild Rice</i>	\$28
<i>Sautéed Mussels – Fennel, Tomatoes, Garlic, White Wine, Rigatoni</i>	\$34
<i>Pasta over Mussels</i>	
<i>Sea Scallops – Julienne Vegetables, Raisins, Pine Nuts, Pesto Sauce,</i>	\$26
<i>Couscous</i>	
<i>Sesame Salmon – Julienne Vegetables, Wasabi, Mashed Potatoes,</i>	\$28
<i>Asian Glaze</i>	
<i>Classic Caesar Salad – Hearts of Romaine with Grape Tomatoes,</i>	\$10
<i>Shaved Parmesan Cheese, Garlic Croutons, Creamy</i>	
<i>Caesar Dressing, Garlic Toast</i>	
<i>Spring Medley Salad – Mixed Field Greens, Walnuts, Cranberries,</i>	\$11
<i>Carrots, Cucumbers, Tomatoes, Goat Cheese, Garlic</i>	
<i>Croutons, Garlic Toast – Choice of Dressing</i>	
<i>Add 6 oz Black Angus \$8 Shrimp \$8 Grilled Herb Chicken \$4</i>	



<i>Sides: French Fries \$3</i>	<i>Sweet Potato Fries \$4</i>	<i>Wild Rice Pilaf \$4</i>
<i>Vegetable du jour \$4</i>	<i>Yukon Mashed Potatoes \$4</i>	

## ~Desserts~

<i>Crème Brûlée with Fresh Fruit</i>	\$6
<i>Fresh Fruit Tart with Seasonal Berries</i>	\$6
<i>Specialty Dessert of the Month – Ask Your Server</i>	\$6
<i>Kelly's Sweet Morsels Cheesecakes</i>	
<i>Traditional Cheesecake</i>	\$7
<i>Special Cheesecake of the Month</i>	\$7



## ~Wines by the Glass~

### **Dry Light Intensity White Wines**

<i>Natura by Emilian, Chardonnay, Organically Grown Grapes, Chile</i>	\$8
<i>Sartori de Verona, Pinot Grigio, delle Venezie, "Villamura", Italy</i>	\$7
<i>Natura by Emiliana, Sauvignon Blanc, Organically Grown Grapes, Chile</i>	\$8
<i>Nobilo, Sauvignon Blanc, Marlborough, New Zealand</i>	\$9

### **Dry Medium Intensity White Wines**

<i>Esser Vineyards, Chardonnay, California</i>	\$7
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### **Dry Light Intensity Red Wines**

<i>Jargon, Pinot Noir, California</i>	\$11
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### **Dry Medium Intensity Red Wines**

<i>Esser Vineyards, Merlot, California</i>	\$7
<i>Main Street Winery, Merlot, California</i>	\$9
<i>Esser Vineyards, Cabernet Sauvignon, California</i>	\$7
<i>Kendall-Jackson, Cabernet Sauvignon, "Vintner's Reserve", California</i>	\$8
<i>Main Street Winery, Cabernet Sauvignon, California</i>	\$9
<i>TriVento, Malbec, "Select", Mendoza, Argentina</i>	\$8
<i>Rosenblum Cellars, Vintner's Cuvee XXXIII Zinfandel, California</i>	\$7
<i>McWilliam's Shiraz, "Hanwood Estate", South Eastern Australia</i>	\$7